



HOWARD PARK

JETÉ

RISOTTO

with Ossau Iraty and
Pecorino

created in partnership with Chef Evan Hayter



Risotto

with Ossau Iraty and Pecorino

serves 4 | pair with Petit Jeté

Ingredients

- 250g arborio risotto rice
 - 2 brown onions
 - 1 leek
 - 1 carrot
 - 3g kombu
 - 3lt cold water
 - 30g salt
 - 30ml vegetable oil
 - 50ml olive oil
 - 20g butter
 - 20ml cream
 - 200g Ossau Iraty
 - 50g pecorino
 - Sea salt for seasoning
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Instructions

Kombu Dashi | In a saucepan place 3 litres of cold water, kombu, salt, one peeled and diced onion, diced carrot and the offcuts of the leek that have been cleaned, and bring to the simmer. Simmer for 30 minutes, then remove from heat and allow to cool. Now strain the liquid through a fine sieve and discard the vegetables.

Rice | In a large heavy-bottomed frying pan or cast-iron Dutch oven, place 30ml olive oil, 30ml vegetable oil, one brown onion and medium sized leek, and cook on a low heat for 10 minutes stirring consistently. This should allow the onion and leek enough time to become cooked through but without much colour. It's important to control the heat at this stage in order not to burn the onion and leek. Add the rice and continue to cook for another 3 minutes, stirring constantly. Now start to add the kombu dashi incrementally, start with 250ml and add more as needed, cooking until the rice is cooked all the way through. Remove from heat, spread on a tray, and allow the rice to cool.

The Dish | Now that the rice has cooled it is time to finish and serve the dish. Place 500ml kombu dashi, 20g butter, and 5ml olive oil in the heavy-set pan and bring to the boil. Add the rice and stir until all the rice has separated, this process is all done on a high heat. Once nearly all the liquid has been absorbed by the rice add diced Ossau Iraty and cream and continue to stir. Add the cheese until it becomes half melted then turn the heat to low and season with sea salt to taste. Finish with fresh chives, fresh shaved pecorino, olive oil, and a squeeze of lemon.